

Odds and Ends of Spring fashions

By Lady Duff-Gordon.

LADY DUFF-GORDON, the famous "Lucile" of London, and foremost creator of fashions in the world, writes each week the fashion article for this newspaper, presenting all that is newest and best in styles for well-dressed women. Lady Duff-Gordon's Paris establishment brings her into close touch with that centre of fashion. Lady Duff-Gordon's American establishment is at Nos. 37 and 39 West Fifty-seventh street, New York.

It is, to be sure, a little late to talk about fur coats, but I have a very particular reason for sending you this view of the ermine and broad-tail coat. I want you to notice the outline acquired by the wearer. This will be the one most generally accepted by the ultra smart woman for her Summer "over-all coat" of flowered satins or crepes. No Summer wardrobe will be complete without several of these coats, which will cover the wearer from ankle to shoulder.

As you will see by this photograph, there will be much fulness from above the knees to below the hips. To be exact, this fulness is greatest at the place where the little Dutch boy's pockets are placed. The effect of the fulness is as that given by the small boy who puts his hands in his breeches pockets and stretches them in what he considers masculine fashion. Such tassels as the one on this coat will be very fashionable, and will be used on everything but one's lingerie.

More in season is the delectable little dancing gown of canary yellow chiffon over white satin. The surplice bodice trimmed with lace continues to be a very great favorite. Some flesh-colored chiffon must be used, as décolleté effects, actual or only suggested, are absolutely imperative. The "Castle" cap of white lace makes an effectively summery chapeau.

Height is the main characteristic of the Spring hats. The "Warship" wins its name from the peculiar effect produced by the high pointed brim. It reminds me of the high prow of an old warship. Developed in fine black millan, the hat is becoming only to those who have youthful, unlined faces.

A more generally becoming hat is the "Bee Hive," which has a slight brim shading the face. The crown is moderately high. The extreme height is, however, given by a pyramid of brown moire and yellow and brown flowers.

The slit and slashed and X-ray skirts of the past two seasons are, without a doubt, responsible for the present prominence of breeches in the Winter sports outfits—yes, actual "breeches," please note, and not just "knickerbockers." Perfectly cut and tailored and generally made-to-measure garments, these are modelled on exactly the same lines as a man's riding breeches, and altogether so immaculate and smart and (presuming the wearer to be blessed with a shapely figure!) so becoming and attractive that every opportunity will be welcomed to discard the skirt and display the breeches.



"Warship" Hat of Black Straw, with High Brush at Peak of Brim.

For the legs, which were once never mentioned, and certainly, save on the stage, never shown, are now openly acknowledged and discussed, and so frequently and fully displayed by every day-time dress and evening toilette that women are not showing the slightest hesitation in adding this particular and rather piquant item to the outfit, which is altogether one of the chief reasons for the annual exodus to the mountains! For it is quite distinctly and exceptionally attractive, and has been so for the past two or three years. But this season it is altogether and irresistibly fascinating, inasmuch as colorings are simply gorgeous, and the whole scheme and style of every garment the perfection of charm as well as comfort.

For the matter of that, these are also the pleasing characteristics of the every-day tailor-made, which in many cases could, without a stitch of alteration, be equally well worn at the mountains as



Correct Outline for the "Over-All" Coat for Spring and Summer.

The "Bee Hive." Height's the Thing in the Brown Straw and Flower Hat.



Dancing Gown of Pale Yellow Chiffon, Worn with "Castle" Cap of Lace.

In New York. For coats almost invariably display great width and consequent ease at the armhole, the majority, too, being cut quite straight and reaching almost to the knees, a double-breasted fastening insuring further protective-ness, and their belting in low down about the waist or at the hips, giving something of a sporting suggestion to every walking costume thus finished. Skirts in their turn are plain and short, while a side fastening of buttons can at a moment's notice be transformed into a more or less extensive side opening.

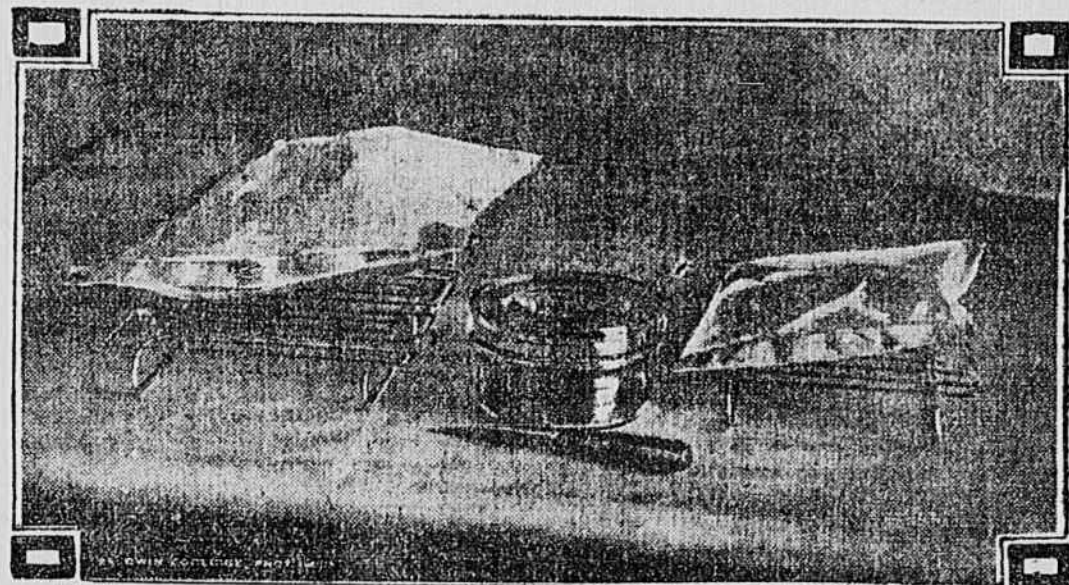
How I Kept House Without A Servant



"The next step was to substitute paper for the linen doilies used on the polished table. Paper napkins, plates and cups have proved dainty, magical time-savers."

Modern Methods of Business
Efficiency Applied to the Household
by an Intelligent Woman of Means
and Refinement Who Found It
Easier to Do Her Own Work Than
to Be Eternally Annoyed
by Stupid and Overpaid Servants

By Josephine Story



"I discovered paper bags in which to cook chops to a state of luscious juiciness and lo! those bogies, greasy pans, skulked shamefacedly out of sight!"

DURING the reign of Mary the Ter-
ramental, our departed cook,
the kitchen was a gloomy place in
the morning. Now peals of laughter float
upward rouse the laggard and hurry him
down to join in the fun, for the food lab-
oratory has become the most popular room
in the house.

Both boys, in anticipation of camping
trips into the wilderness have learned to
make, and make them well, omelettes,
corn-cake, baking-powder biscuit, coffee
and cocoa; they can also cook bacon and
scramble eggs. The Judge, who is not al-
lowed within the precincts during cooking
lessons, sits on his haunches at the outer
edge, one black ear erect, one flopping
dejectedly, watching the proceedings and
occasionally sniffing appreciatively as the
savory aroma of bacon assails his nostrils.

As breakfast is the meal which requires
the most ingenuity on the part of the home-
maker, I summon to my aid all the help
possible in the way of accessories. In the
centre of the breakfast table is a bowl of
yellow blossoms, the size varying with the
season and its toll for flowers. There are
white doilies on the bare table and the
breakfast china is white, with a spray of
delicate yellow flowers. There are two
cream jugs and two sugar bowls of a clear,
soft yellow ware, a dainty glass dish of
golden marmalade, and at each place halves

of grapefruit or orange. The impression
received as one enters the dining room is
of a sunshiny breakfast table, even though
the day be dark and lowering.

By the kitchen window grow nasturtiums
in a box—in the Winter inside; in the Sum-
mer outside—that I may have the leaves of
this hardy plant to lay beside the fruit
on the plate. They give a vivid, refresh-
ing touch and make the simplest meal
seem like a party.

As the Head of the House has paid us
the compliment of never acquiring the
buried behind-the-newspaper-at-breakfast
habit, and as he insists that only animals
feed and that humans should be able to
take their meals leisurely, conversation
flourishes and the day starts out with mer-
riment and good comradeship.

To carry out the yellow and white color
scheme I should, of course, insist upon a
morning diet of eggs. Alas! My men folk
refuse to be laid upon the sacrificial altar
of my love of color and demand the prosaic
chop—cut double thickness and cooked in
a paper bag—or Hamburg steak, with
which they enjoy a crisp little sausage;
corned beef hash which is moistened with
beef stock before browning; or perhaps
broiled fish or calf's liver.

This latter dish has acquired popularity
since we have had it cooked in the fol-
lowing way: Cut a pound of calf's liver
into slices and cover with boiling water;

drain, wipe with cloth and chop fine; melt
a heaping tablespoonful of butter in a sauce
pan and add three tablespoons of boiling
water; into this put the liver, cover and let
simmer one hour, stirring occasionally;
season with paprika and salt, mix thor-
oughly and serve on rounds of toast. This
is a particularly delectable dish to serve
with baked potatoes.

Creamed flumm haddock is also delicious
with potatoes; then sometimes, when the
family craves fish, I pile flakes of snowy
boiled cod, haddock or halibut on a plat-
ter, give it a liberal, very liberal, covering
of cream sauce, over that sprinkle but-
tered crumbs and brown it in the oven.
When it emerges piping hot it is a dish
which would tempt the most exacting.

Chipped beef and cream is an easily pre-
pared offering, and when beef is cut very
fine with scissors and the whole concoction
poured around a mound of scrambled eggs
it appeals even to the hypercritical.

If there is a left-over of rare roast beef
it is cut in thick slices, delicately broiled,
seasoned with salt, pepper, melted butter
and finely chopped parsley, and is served
with corn fritters and easily curled up strips
of bacon. To make the corn fritters, beat
one egg till light; add one cup of corn pulp
(canned or fresh) and one-third cup of milk.
Sift one-half cup of pastry flour; one-half
teaspoonful of baking powder; one-half
teaspoonful of salt and beat thoroughly

into first mixture. Fry as griddle cakes.

When it becomes necessary to serve cold
meat for breakfast candied sweet potatoes
is the most satisfactory dish to have with
it. Slice six boiled and peeled sweet pota-
toes in rounds into buttered baking dish.
Sprinkle each layer with brown sugar,
using one cupful altogether. Pour over it
one-half cup of melted butter, in which
has been added two tablespoonfuls of boil-
ing water. Cook in hot oven, basting often
with butter in dish till it becomes like
syrup.

Of course, we have eggs occasionally, so
I rack my brain for a variety of ways to
serve them; sometimes making a distinct
hit with my experiments—at others—well,
the failures will not be recorded here.

Dropped eggs served on toast over which
has first been poured tomato sauce, the
whole garnished with curls of bacon and
sprays of parsley always prove appetizing.
Sometimes on rounds of toast are placed
paper-thin slices of boiled ham (the
cooked ham which one may buy at the
market is the best for this); this in turn is
crowned with dropped eggs. Just before
serving, Hollandaise sauce in plenty is
poured around the toast; of course, gar-
nish with parsley. A dish without some
green embellishment is as out of place at
the breakfast table as a man without a
collar.

Creamed celery around toast upon which
Copyright, 1914, by the Star Company. Great Britain Rights Reserved.

eggs are served is also a delicious combi-
nation.

Then there are omelettes of all sizes,
flavors and nationalities, and there is
golden toast, made by heating the diced
whites of hard eggs in cream sauce, pour-
ing this mixture over toast and adding the
crowning glow by grating the yolks of the
eggs over the whole.

Cereals are put on to cook the night be-
fore in the fireless and very stimulating it
is for the cook when she comes down in
the morning, to be able to help herself to
a nice little dish of deliciously cooked
cereal liberally bedewed with the thick-
est of the cream before commencing the
day's work. After breakfast any cereal
left over is turned into a small sized baking
powder tin. When occasion arises to use
the leftover, the tin is set in boiling water,
and when the cereal appears upon the table
in little, round, hot slices, it is most appet-
izing. These same slices, delicately
browned in butter and served hot, with
maple syrup or pure honey are decidedly
toothsome.

We rarely have muffins for breakfast,
for when I do make them the request is
sure to come that they be sliced and served
cold and lightly buttered for luncheon or
supper; and they are more tasteful that
way. Toast is the breakfast bread most
enjoyed in our household; perhaps because
there is always jam, marmalade or honey
served with it.

When I arise early and feel unusually
venturesome and daring I make popovers
for breakfast in this way: Beat two eggs
light; add two cupfuls of milk and beat
constantly while adding two cupfuls of
pastry flour and one-half teaspoonful of
salt, which have been sifted together. But-
ter the cups of an iron gem pan and into
each cup put one teaspoonful of melted
butter, then pour the mixture into them.
Bake in a moderate oven thirty-five min-
utes. This recipe makes a dozen muffins.
If they are a success, there will be none
too many; if they are not, you will have
just twelve more than you need. There are
no degree of excellence in popovers; they
are good or they are impossible.

We enjoy bran muffins when cold and
sliced more than any others. Mix and sift
one cup of flour, one teaspoonful of soda
and one teaspoonful of salt. Add two cup-
fuls of bran, one and one-quarter cupfuls
of milk and one-half cup of molasses. Beat
thoroughly and bake in buttered gem tins.

The time and thought spent on the first
meal of the day is the most momentous
expenditure in the twenty-four hours. Start
the members of the family off to office or
school after an appetizing, nourishing
breakfast with a kiss and a Godspeed and
the clouds of fortune must roll up very
heavy, dark and threatening before they
can spoil the day which has begun so hap-
pily.